AEG

Electrolux

OPERATION MANUAL

Freestanding Gas & Electric cooker Slide-In Freestanding

SIC 90

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WARNINGS AND TIPS

⇒ Information about this model and its features is displayed on the appliance plate.

⇒ This appliance has been designed for domestic use only.

⇒ These instructions are only valid for the country indicated in the identification symbols on the cover of the instruction handbook and on the appliance.

⇒ All installation, adjustments, gas-conversion and maintenance operations must be carried out by qualified engineers, in accordance with the enclosed instructions and current installation standards. The manufacturer accepts no liability for faulty installation, setting, handling and use of the cooker.

⇒ Before carrying out any maintenance or conversion operations unplug the cooker from the mains and shut off the gas upstream of the appliance. If any components and/or accessories need replacing, only original Porter & Charles spare parts must be used. Only qualified technicians may perform installation and maintenance operations.

⇒ Keep the operation manual near the cooker, so that if can be consulted at any time. This way, the instructions and tips are close at hand for correct use and optimum performance.

⇒ Before using the cooker remove the plastic protection from the stainless steel, aluminium and/or painted parts in order to prevent it melting. The utmost care must be taken when removing this protection so as to avoid damaging the protected parts.

⇒ When the cooker is in use keep children at a safe distance, as the outside of the cooker can heat up, and they should be kept away until the cooker has completely cooled down. Likewise children should not play with or use the cooker controls unsupervised.

⇒ Periodically check that there are no gas leaks in the pipe that connects the cooker to the gas bottle or the supply line; replace it upon expiry

⇒ When the cooker is not in use, ensure that all the knobs are in the off position; furthermore, if it is unused for a period of time, shut off the gas bottle valve and the supply valve, as well as the appliance's mains electricity supply.

⇒ Keep the burners, covers and flame diffusers clean in order to ensure optimum operation.

⇒ Before using the oven for the first time, we recommend leaving it on for one hour at the maximum temperature. Doing so may create smoke and unpleasant smells, which are caused by the glue in the heat insulation or oiled plates. To get rid of these odours, air room e.g. opening a window.

⇒ Some models are fitted with an aluminium tray, ideal for baking pastries (
Max. load 3 kg.

⇒ Do not discard packaging, accessories or other parts of the appliance into the environment. If possible, take them to recycling bins or a recycling plant

INSTALLATION

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using the appliance.

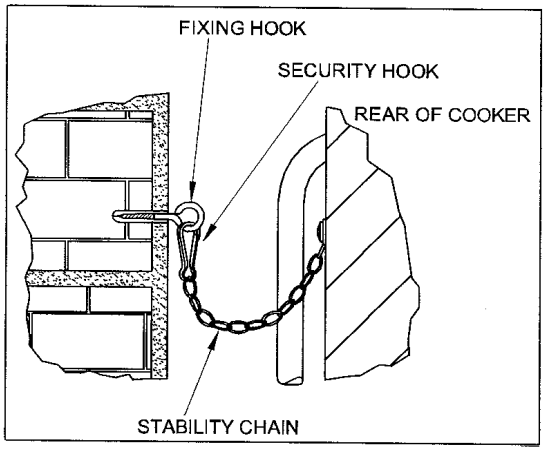
1.1. VENTILATION

The room containing this cooker should have an air supply in accordance with local regulations.

- All rooms require an open window, or equivalent and some rooms will require a permanent vent as well.
- For room areas up to 5 m^2 an air vent of 100 cm^2 is required.
- For room areas between 5 m^2 and 100 cm^2 an air vent of 50 cm^2 is required.
- If the room is greater than 5 m^2 and has a door that opens directly to the outside, then no air vent is required.
- If there are other fuel burning appliances in the same room local regulations should be consulted to determine the air vent requirements.

1.2. DISCHARGE OF FUEL GASES

Cooking appliances must always discharge the flue gases into special hoods (fig.1-C), which must be connected to chimneys, flue pipes or have direct access to the outside. If it is not possible to connect a hood, an electric fan can be fitted to a window or a wall (fig.1-E), which must be turned on when the cooker is on, as long as ventilation standards are strictly adhered to.



1.3. POSITIONING THE COOKER

a) Built-in cooker: Cookers in this class can be fitted between two units, unless the side in contact with the cooker is higher than the hob. In this case, the unit must stand at least 5 cm away from the top of the hob. If the cooker has a baseboard fitted, a 2cm vent must be made in the front along the entire width of the cooker.

b) Free standing cooker: After unpacking the cooker, remove the plastic protection from the stainless steel, aluminium and/or painted parts to avoid it melting. The utmost care must be taken when removing this protection so as not to damage the protected parts. Now the feet can be fitted (fig.4). They must be fixed to the ends of the slits on the cooker pedestal. Their height can be adjusted in order to line the cooker up with other units. Ensure that the cooker is perfectly stable. Fit the burners, the flame diffusers and the grids into their seats on the hob (see paragraph 3.9). Some models come with rubber pads that prevent the steel hob surface from being scratched. Fit them to the central pan grid made of chrome-plated rod.

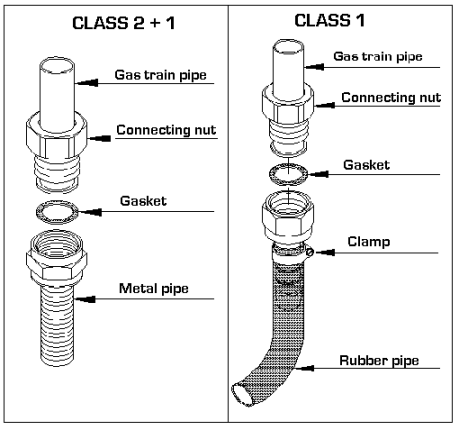
N.B. When the burners are alight, there must not be any draughts inside the room in that they may affect the flame or even blow it out. (PLEASE NOTE: The fixing hook is not provided as the type will depend on the construction of the wall to which it will be drilled and fitted. The installer should provide the fixing hook).

1.4 Dimensions and Cut-outs

MODEL	HIEGHT (Adjustable Feet)	DEPTH (Including Rear Vent)	WIDTH
60 cm 24 Inches	92 cm 36 Inches	64 cm 25 Inches	60 cm 24 Inches
90 cm 26 Inches	92 cm 36 Inches	64 cm 25 Inches	90 cm 35.5 Inches

1.5. CONNECTION TO THE GAS SUPPLY: CURRENT INSTALLATION STANDARDS

The cooker should be connected according to local regulations, using either a rigid or flexible connections.



a) For building in: Use a continuous flexible stainless steel pipe, as per current installation standards, which can be extended to a maximum of 2000 mm.; the ends of the pipe must be fitted with an ISO 228/1coupling and gasket or an ISO 7/1 threaded coupling with mechanical gasket.

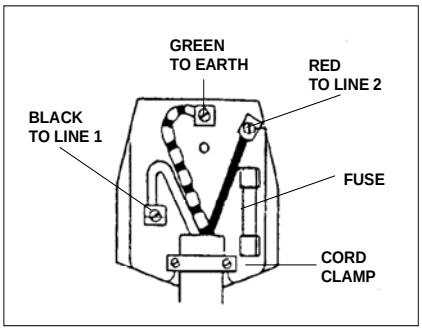
b) For free standing: A non-metallic flexible pipe can be used as long as it complies with current standards and the following installation instructions are observed: the pipe must be longer than 400 mm and shorter than 1500 mm; it must not exceed 50àC in any point; it is not pulled or twisted; it cannot be choked and the entire edges, sharp corners or other similar hazards.
Before connecting the non-metallic flexible pipe, the pipe holder and gasket supplied with the cooker and/or available form the reseller must be fitted to the pipe/gas train on the back of the cooker.

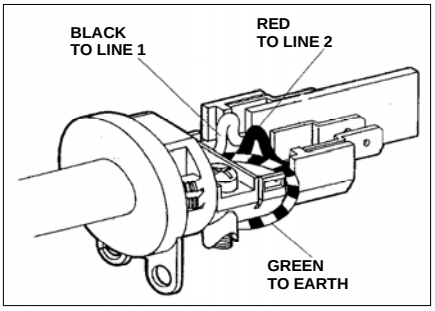
c) A certified gas plumber must complete the installation and meet with local regulation requirements for gas connections. Where the unit has an armour cable a certified electricain must complete the electrical connection. The white, or neutral wire will not be used and must be capped using a marrette.

1.6. CONNECTION TO THE ELECTRICITY SUPPLY

The flexible mains lead is supplied connected to a fused plug fitted with a fuse of 13 amp capacity. If you need to replace the plug for any reason, it should be carried out as outlined below:

WARNING: THIS APPLIANCE MUST BE EARTHED.





The wires in the mains lead are coloured in accordance with the following code:

Green & Yellow = Earth – Blue= Neutral – Brown= Live

As the colours of the wires in the mains lead of the appliance may not correspond with the coloured markings, to identify the terminals in your plug, proceed as follows:

1. The wire which is coloured Green & Yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured Blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured Brown must be connected to the terminal marked L (Live) or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead ever need replacing it is recommended that this operation is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

1.7 CONVERTING THE GAS-SUPPLY TO THE HOB BURNERS

Burners: auxiliary, semi-rapid, rapid, triple crown, griddle burner.
These burners are all fitted with injectors designed to create a primary input of air gauged for each type of gas. This means that the air regulator does not have to be regulated. Proceed as follows in order to convert from one type of gas to another: remove the grids, covers, holed flame diffuser and the burner supports (fig. 7); replace the holed injectors as indicated in 7/C according to the type of gas used (see table 1); put the burner supports, flame diffusers, covers and grids back in position; regulate the minimum output following the instructions in paragraph 1

1.8 REGULATING THE MINIMUM OUTPUT OF THE HOB BURNERS

Normal/valve taps:
Ignite the burners and turn the knob to the maximum position. Remove the knob and insert a small flat-head screwdriver into the rod or through the holes on the side of the control panel, in accordance with the type (fig. 8 A/B). Loosen the by-pass screw by two turns in an anti-clockwise direction and rotate the rod to the minimum position. Adjust the previously loosened screws until the flame is lowered but stable, even when rapid changes are made from the maximum to the minimum position with the burner cold. If safety taps are fitted, let the burner run on minimum for a few minutes to ensure that the device does not cut in. If it does, increase the minimum.
N.B. For liquid gas settings, the burner minimum must be set by fully tightening the tap by-passes.

Replace the knob and turn it to the minimum position, remove the knob and adjust the previously loosened screw until the flame is lowered but stable, even when rapid changes from maximum to minimum are made and the oven door is opened or closer quickly.
N.B. For liquid gas setting, the oven burner minimum is set by fully tightening the thermostat by-passes.

2. MAINTENANCE

WARNINGS:

Before carrying out any maintenance or conversion operations turn off the electricity supply and close the gas upstream of the appliance. If components and/or accessories need replacing, use only AEG spare parts only. All the operations hereunder must be carried out by qualified technicians in accordance with the enclosed instructions and current installation standards.

2.1. GAS SUPPLY RUBBER PIPE

The condition of the gas supply pipe should be checked periodically (once a year) and replaced by the date printed on the outside of the pipe and if there are signs of cracking, cuts, scratches or burns, or if it is no longer flexible but hard and plastic. The pipe must be suitable for use with liquid gas and comply with the applicable standards.

2.2. ELECTRICITY SUPPLY CABLE

If the electricity supply cable needs replacing, please remember that this is an X type of connection; therefore only authorised **AEG** technicians may replace it. Use HO5FRR-F cables only. The earth wire (yellow/green) must be at least 2 cm longer than the other two phase wires (fig. 5 B). This ensures that the electrics are safe should the wire be pulled accidentally.
For the cookers with a gas oven and an electric grill, use a 3x1 mm² HO5RR-F cable, for cookers with electric oven and grill, use a 3x1.5 mm² HO5RR-F cable with a maximum external diameter of 9 mm.

2.3. ACCESS TO ELECTRICAL/GAS COMPONENTS

To carry out maintenance and/or to replace the electrical components fitted in the back of the cooker (e.g. light bulb older, rotisserie, supply cable, electric ignition generator, resistors) the rear protection panel must be removed by unfastening the screws that secure it to the sides.
To carry out maintenance and/or replace the electrical components fitted to the front panel (e.g. control panel, taps, thermostat, timer, etc), you have to remove the rear panel and also proceed as follows:

- remove the flue pipe, if fitted;
- remove the hob grids and burners;
- unfasten the screws that secure the cups to the hob and, for models with safety device, also remove the nuts that secure the thermocouples;
- unscrew the 2 top front or side front screws (fig. 9) that fasten the hob and then lift it;
- remove the knobs and remove the screws that fasten the gas train to the front control panel, remove the gas train taking care not to damage any pipes or thermocouples.
- to reassemble follow these instructions in reverse order.

2.4. REPLACING THE THERMOSTAT TAPS

If a tap or a thermostat needs replacing, first follow the instructions given in paragraph 2.3. (access to electrical/gas components), then remove the nut fastens the supply pipe to the burner, the thermocouple nut and the screws that fasten the tap or the thermostat to the gas train. Besides the tap or the thermostat, it is also important that the gasket is replaced in order to prevent any gas leaks. After maintenance, ensure that there are no leaks by using a specific instrument or soapy water.

2.5. REMOVING AND FITTING THE OVEN DOOR

Open the oven door fully; insert the rotation-blocking device (A) in the hook on the hinge rods as illustrated in Fig. 10. Grasp the door on both sides and slowly close until you feel a certain resistance at this point simultaneously push and lift the door upwards to free it from the cooker hinge locks and then remove it.

To fit the door, follow these instructions in reverse, taking care that the hinge lock is properly fitted into the seat.

2.6. REPLACING THE LIGHT BULB

Turn the cooker off at the mains before replacing the bulb.
Open the oven door, remove the protective glass cover, and replace the light bulb (CAUTION: it must be resistant up to 300°C) and replace the glass protection.

4. USING THE COOKER

WARNINGS:

- If the burner flames accidentally go out, turn off the KNOB and wait for at least one minute before igniting.
- Using a gas cooker produces heat and humidity in the room where it is installed. Ensure the room is well ventilated by keeping all the natural air vents open or by installing an extraction hood with flue pipe.
- Intensive or extensive use of the cooker may require supplementary ventilation e.g. opening a window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if installed.

If the cooker has an electric oven, there is a green light and also a yellow light, which turns on and off when the THERMOSTAT cuts in to regulate the oven temperature.

3.1. USING THE GAS COOKING HOB

Automatic electronic ignition built into the knob: turn the knob to the maximum position push it in and the burner lights up automatically.

- No gas supply (knob turned off)

Maximum gas supply Minimum gas supply

To obtain minimum supply, turn the knob in an anti-clockwise direction until the indicator points to the small flame .

Safety device: once the burner is on, keep the knob pressed for at least 5 seconds and then release it. The burner remains alight due to the thermocouple (Fig. 7 point A) that keeps the gas flow by means of a safety valve, which shuts off the gas flow should the burner go out accidentally.

Burner performance: a variety of pans with a minimum diameter of 120 mm can be used on the "medium and small" burners. The pans must not have concave or convex bottoms, but be perfectly flat as shows in Fig. 14. For optimum performance, use the saucepans shown in fig. 13, i.e. the flames must not go beyond the bottom of the pan. When a liquid starts boiling, lower the flame as much as possible, but keep it on the boil. For safety reasons, we recommend using pans with the following diameters on the various burners:

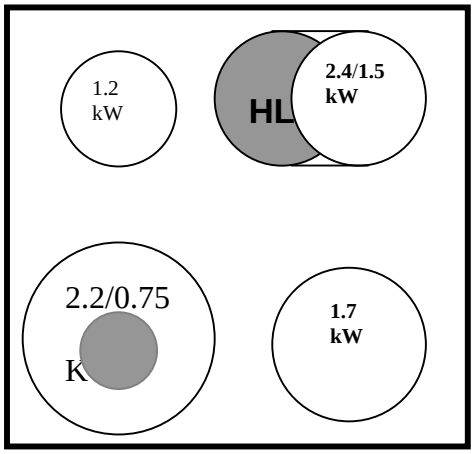
Auxiliary	(1000W)	120÷180 mm.
Semi-rapid	(1750W)	120÷220 mm.
Rapid	(3000W)	180÷280 mm.
Triple Crown	(3900W)	240÷330 mm.
Griddle Burner	(3000W)	120÷280 mm. (indicated minimum measurements)

Electric plates

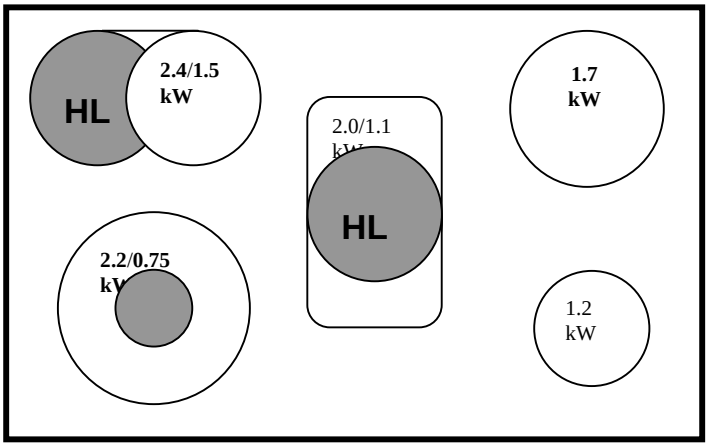
The first time the plate is turned on or if it has not been used for a long time, it should be turned on and left on for 30 minutes in position 1 on the selector switch in order to dry out any humidity absorbed by the insulating cover. To avoid heat dispersion and damage to the plate, use flat bottomed pans that have the same diameter as the plate, no more no less (fig. 14). Dry the bottom of the pan before putting it on the plate. When the plate is on, never stand an empty pan on it, or leave the plate on without a pan. Turning the plates on – centre the pan on the plate and turn the corresponding knob to the required position (see Table 2). The increasing numbers indicate greater power.

3.2 GLASS CERAMIC HOB

60cm Hob



90cm Hob



The hi-lite elements make it possible to reach maximum power in a few seconds. Further the thick fibreglass insulation around the elements prevents heat dispersion and concentrates the effect.
The **energy regulator** is a device which regulates power gradually according to the position set on the knob (% of maximum power). Control of the heating zones is automatic, by activating or disabling the heating elements at regular intervals, thus ensuring precise, uniform heating ie: short heating periods and long pauses indicate low temperature; long heating periods and brief pauses indicate a higher temperature. With the energy regulator, you can totally or partially heat a particularly zone of the glass ceramic top.

Plate lay-out (see tables)

Characteristics of the heating zones in 4 heating plate kitchen ranges.

Position	Type of command	Effective heated zone	Knob rotation	max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	All	Clockwise	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		Central	anti-clockwise	750W						
Rear left	Switch	All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W
Front right	Switch	All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear right	Energy regulator	All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		Circular	anti-clockwise	1500W						

Characteristics of the heating zones in 5 heating plate ceramic hob.

Position	Type of command	Effective heated zone	Knob rotation	Max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	All	Clockwise	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		Central	anti-clockwise	7500W						
Front right	Switch	All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W
Rear right	Switch	All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear left	Energy regulator	All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		Circular	anti-clockwise	1500W						
Central	Energy regulator	All	Clockwise	2000W	10 %	25 %	50 %	65 %	90 %	100 %
		Circular	anti-clockwise	1100W						

Residual heat

The glass ceramic top is divided into 5 heating zones. To ensure extra safety, it has indicator lights (residual heat indicators), which light up when a zone is hot.

The indicators stay lighted for as long as the heated zone remains hot, even with the plates OFF.

How to use the glass ceramic top

When using the top for the first time, we advise you to turn ON the heating zones one at a time for a few minutes, in order to eliminate any humidity accumulated in the insulation.

To avoid heat dispersion and for excellent performance, we advise you to use pots/pans with a flat, thick bottom. Further, whenever possible, the pots should be of the size as the heating zone being used.

The heated zone stays hot for a certain period of time. You should therefore exploit this by switching the plate off a few minutes before end of cooking, so that you finish cooking by exploiting the residual heat accumulated by the glass, and save on energy.

We advise you to clean when the glass has cooled. Wash the glass with the type of liquid detergent as per supplied sample, or with soapy water. For stubborn dirt, use the supplied scraper. **Do not use abrasive material such as Scotch brite, metal sponges or the like.** Take care not to spill sugar while cooking, because impossible to remove deposits could be formed. Any cast-iron pots or with a rough bottom tend to leave light coloured traces, which can be removed with a cloth dampened with vinegar.

WARNING:
When the top is in operation or the residual heat indicator is ON, take great care, and keep children away.

WARNING:
If the glass ceramic breaks, disconnect electric power and call in the Lofra A Service Centre.

3.3. OVEN PERFORMANCE

Electric ovens

STATIC OVENS: heat produced inside the oven by electric elements fitted in the top and bottom of the oven; these elements can work together or independently. This gives more even cooking, for example when the cooking time is almost up, the food may need more heat at the top or the bottom. The temperature is kept constant by the thermostat, which can be set between 50°C and 250°C. During cooking, only open the oven door when strictly necessary. During this cooking method, humidity loss from the food is slow and uniform.

FAN OVENS; heat is produced by the forced circulation of hot air inside the oven. A circular element next to a motorised fan heats the air, which this fan circulates evenly and rapidly. This type of oven cooks faster than traditional ovens; hence you should set your cooking temperatures 10-20°C lower than normal. Once again the thermostat maintains the oven at the pre-selected temperature, which range from 50°C and 250°C. The oven can take several dishes together without altering the flavours in any way.

Switching on the multiple-function oven: turn the oven knob marked by the or the symbol to the right and set the required temperature, in accordance with the cooking method.

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3.4. USING THE GRILL

The food is laid on the oven grill, which should then be placed inside the oven. The grill's position depends on the type of food, e.g. flat or thin meat should be placed on the level closest to the grill, while a roll of meat, or poultry, etc. should placed on the middle level. The drip tray should be fitted on the guides below the grill.

Using the electric grill:

a) MODELS WITH MULTIPLE-FUNCTION OVENS: switch on the grill by turning the functions knob to right (F Fig. 19) and set it to the required grill position . Then turn the oven thermostat knob (T Fig.19) and set the temperature to 200°C. The oven door must stay closed.

b) MODELS WITH MULTIPLE FUNCTION OVEN AND RADIATING GRILL: the grill cooks by radiating heat, which is produced by a special element that reaches a temperature of approx. 800°C in a few seconds. It produces infrared rays which a transparent pyroceram plate use to ensure ultra-quick cooking times. The layout of the heating filament and the high insulation level mean that heat distribution is concentrated on the surface of the pyroceram plate, thus ensuring even cooking and energy savings.

   The plate should be cleaned once the oven has cooled down. The plate can be cleaned more thoroughly and more easily, and it protects the heating element from splashes and fat.

c) MODELS WITH CHANGEABLE GRILL ON THIS SET: the grill action can be regulated by the knob put on the position MIN. – MED. – MAX. According to the utilization.

   Grill operation: switch on the grill by turning the function knob to the right (F Fig. 19) and set it to required grill position. Then turn the oven thermostat knob (T Fig.19) and set temperature to 200°C. ***The oven door must stay closed.***

WARNING: The accessible parts get very hot when the grill is in use. Keep children at a safe distance.

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3.6. MINUTE TIMER

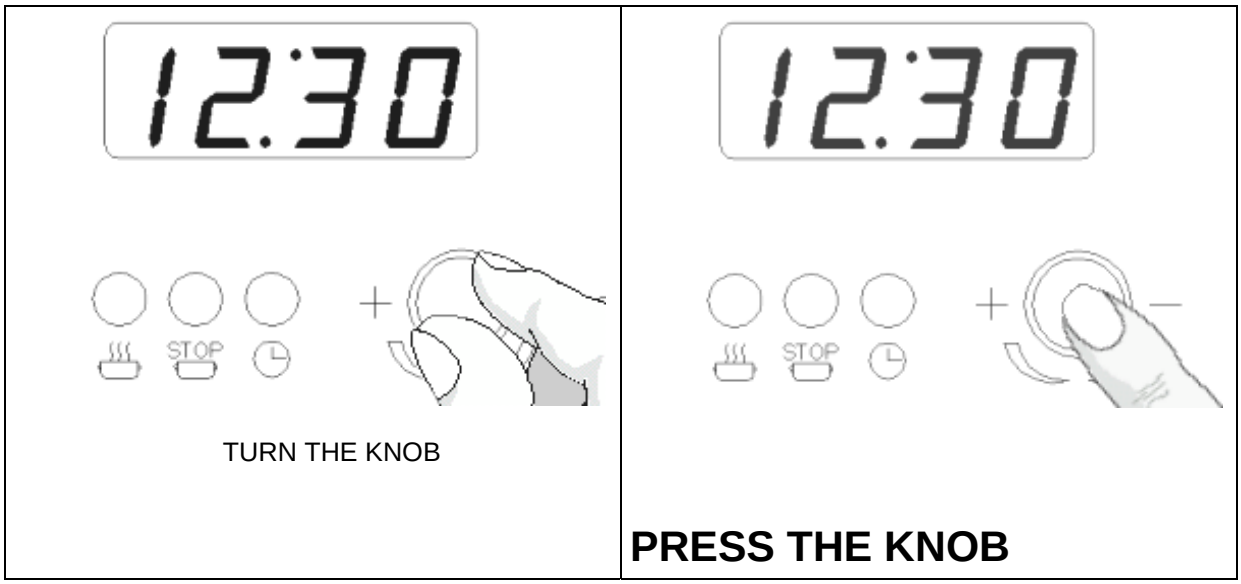
This mechanical minute timer goes from 0 to 60 minutes and sounds a bell when the preset time is up. To start the timer, turn the knob to the right and set it to the required time. The knob automatically returns to zero, and the bell rings at the end of the preset time.

WARNING: the knob must not be turned in anti-clockwise towards the hand symbol, otherwise you can break the timer.

3.7. ELECTRONIC PROGRAMMER

AEG electronic programmer is an easy to operate one hand operation.

Illustrated below is the functions explained.



LED
Cooking Time

LED
Cooking Programming

LED
Timer

Function
ON

Function
OFF

At the moment of the first ignition the display blinks.

<u>How to program time at initial set up.</u>

Turn the knob and program hour and minutes.

Confirm pressing the knob completely.

How to regulate the hour.

To modify the hour after the first time, keep pressed the knob for 3 seconds, and carry out the previous operation.

Minute counter function.

Turn the knob to program the time of the “minute counter”.

The display shows the remaining time and the led blinks, at the end the display shows “END” and an alarm is heard.

The alarm is repeated for 10 minutes.
It is intermittent in the first 30 seconds, and then every 15 seconds. To stop press the knob.

Turning the knob in clockwise direction a new minute counter begins and you have the ability to modify the time.
To stop the function you have to turn the knob to 0 or press the knob.

Cooking time function.

Turning the knob when the oven is on activates the cooking time function.

the led blinks and the remaining time is showed.
When on the display “ END” appears, the oven switches off and an alarm is heard.

To come back to the hour press the knob or switch to off position.
Turn the knob to the right and a new count will begin again, the oven switches on and it is possible to program a new time.

To stop the function turn the knob to 0 or press the knob.

To start the “minute counter” function during a cooking cycle and the “cooking time function” is not on without switching off of the oven, press the knob twice and the minute counter will be activated pre-programmed to signal every minute for 5 minutes, however the limit can be adjusted via the knob.

It is possible to modify the time operating on the knob.

N.B. If the knob is pressed twice consecutively it is possible to regulate the timer at intervals of 5 minutes. Push once more to fix the desired time.

Function " cooking programming" with delayed starting.

Pressing the knob with the oven switched off, the function "cooking programming" is on, the blinking led STOP switches on, you program the start time of automatic

programming with the knob and you confirm it by pressing the knob.

Turn the knob to program the cooking time, the two leds STOP blink.

Press the knob to come back to the hour, the programming has been completed.

The programming led STOP blinks to indicate that the function is on. After you can program the desired function and temperature of the oven operating on the knob.

At the programmed hour, the oven switches on, the led displays the remaining cooking time and the led blinks.

At the end it switches off and "End" is seen, followed by an alarm.

N.B. With a programmed start, the function remains memorized, even if the light has been turned off.

If you want to continue the cooking, turn the knob to program the new hour.

LIST OF FUNCTIONS

1 Oven light.

2 Conventional oven.
The heat distributes evenly from the top and the bottom. Ideal for baking pastries, cakes & biscuits and roasts. Recommended for cooking individual items.

3 Cooking using bottom element
The heat distributes from the bottom to give cooked food a finishing touch.

4 Cooking using top element
The heat comes from the top element. Ideal for cooking the top of dishes without grilling.

5 Grilling or rotisserie.
The heat is radiated in the oven. Ideal for grilling, browning, and au gratin dishes.

6 Maxi-grill and rotisserie.
Like function 5, but with higher power and a larger radiating surface.

7 Maxi-grill with fan-assisted oven and rotisserie.
The heat is radiated in the oven and is evenly distributed by the fan. Ideal for browning food without drying them out.

8 Even cooking.
The heat emitted by the top and bottom heating elements is distributed by the fan for quick, even cooking inside and out. Recommended for cooking individual items.

9 Fan-assisted cooking
The heat is distributed by forced ventilation. Ideal for food that has to be well-cooked in the middle and not well-done on the outside. This function enables you to cook three different dishes at the same time.
Super fast defrosting
Set the switch to “fan-assisted cooking” and the thermostat to 50°C in order to defrost food in no time at all.

10 Defrosting
Set the oven thermostat to “0” position. Food can be defrosted by using the fan without any heat.

4. CLEANING

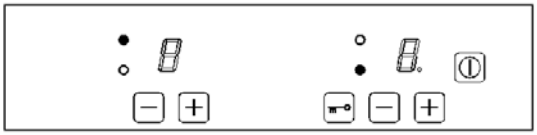
Cleaning and tips

The glass plate should only be cleaned when it has cooled down. Use a liquid detergent to wash the glass, or alternatively use soapy water. For more stubborn dirt, use a scraper supplied with the cooker. **Do not use abrasive pads, such as Scotch Brite, wire wool or similar.**

For cooking in pans, we recommend using only smooth flat-bottomed pans. Take care when using cast-iron or rough bottom pans as they may leave marks, but a cloth soaked in vinegar will remove these.

When cooking is finished, the heated area remains hot for a certain period of time. Take care not to place your hands on it. Keep children at a safe distance.

Working:



- Touch the symbol to turn the Electronic Module on and off.
- If the Module is on but no +/- sensors are activated, it automatically turns off after 10 seconds.
- If the heat selector is turned to "**0**", it automatically turns off after 10 seconds.
- Touch the +/- sensors to select a heat level between 1 and 9.
- If a heat level is selected for just one area, the other area automatically turns off after 10 seconds if no level is selected for it.
- If just one heating area is activated, the other can be activated at any moment by touching the +/- sensors.
- When a heating area is activated, pressing the +/- keys together can deactivate it.
- For additional safety, if a sensor is touched for more than 10 seconds all the heating areas are automatically turned off.
- If a heating area is turned off and "**H**", appears on the display, it means that there is residual heat in the area and you must be careful to avoid burns. The "**H**" symbols goes out automatically when the residual heat has reduced sufficiently.
- Automatic heat push: At the beginning of the cooking cycle, the heating areas can be set to the maximum level for a period of time calculated automatically by the Module in order to reach the set cooking temperature as quickly as possible. The automatic heat push is activated by touching the "+" sensor immediately after turning the Module on, and then selecting the required output. A dot (•) appears alongside the set value. When the heat push time is up, the dot disappears and the heating areas continue to work at the set level at even temperatures.
- To avoid activating the automatic heat push, touch the "-" key after turning the Module on. The selector will go to 4 automatically and the require output can then set. The selected functions can be topped by touching the key for a few seconds. A buzzer sounds and a light illuminates each time you attempt to change the set levels. At this point, the Electronic Module can be turned off, but the function stop is still enable. To disable the function stop, touch the key again for a few seconds.

3.8. FITTING THE FAT FILTER TO MULTIPLE-FUNCTION OVEN (fig. 20).

- Place tabs A-B in line with the holes in the fan cover A1-B1 at back of the oven.
- Press rod C so that the tabs fit perfectly into the holes A1-B1.

3.9. FITTING THE GAS BURNERS TO THE HOB

Burners: auxiliary, semi-rapid, rapid, super rapid:
To fit the burners, flame diffusers and the enamel burner caps correctly in the hob cups, follow the sequence illustrated in fig. 21. Ensure that the cup burner guides and the burner flame diffuser guides are matched perfectly.

Triple crown burner: fit the flame diffuser to the burner support so that it cannot rotate (fig. 22).

ATTENTION: the triple crown burner caps must always sit perfectly in their seats. If they are not, the flame may return inside and deform the burner by progressive overhe

Griddle burner: fit the flame diffuser by placing the hole in the bottom part over the ignition candle in the hob cup (fig. 23).

3.10 TELESCOPIC RUNNERS (only for certain models)

The telescopic runners guarantee greater stability to the oven accessories. Placing the food on the shelves or on the tray is easier and safer. The shelves and trays must be securely fitted into their housing on the runners. We recommend using oven gloves during cooking or while the oven is still hot.

Before cleaning turn off at the mains and leave the oven and burners to cool.
Clean the hob and oven after each use in order to prevent build-up of stubborn dirt that is difficult to remove and may damage the surfaces.

To clean the stainless steel, enamelled, and glass parts and the control panel, we recommend using a sponge or damp cloth with a non-abrasive cleaner. Do not use steel wool, abrasive powders and corrosive substances that could scratch.

To keep the internal enamelled parts shiny for a long time, they should be cleaned frequently with warm soapy water. The grid guides and drip pan can be removed by unscrewing the nuts/washers G (fig. 24) for more thorough cleaning. Refit the parts by placing the 2 P extensions of the side guides in the holes F on the bottom of the oven; line up the 2 front eyelets of the guides with the screws fitted to the sides, and then secure the guides with nuts/washers G. Do not wash the oven when it is still hot and do not use abrasive substances or products.

Ensure that the enamelled surface does not come into prolonged contact with acid and alkaline substances, such as: VINEGAR, COFFEE, MILK, SALT WATER, LEMON JUICE, TOMATO JUICE, ETC.

To clean the inside of the oven door (according to the model):

a) open the oven door unfasten the two screws that secure the internal glass; then remove the glass, paying attention to the sealing gasket.
b) for models with triple-glazed oven door, remove the top frame using a screwdriver, as illustrated in fig.10A, and slide the glass out of the guides. Take the utmost care when completing this action.

The burners, caps, and flame diffusers should be cleaned periodically with soapy water. Before replacing them in their housing they should be dried carefully and check that the holes in the flame diffusers are clear.

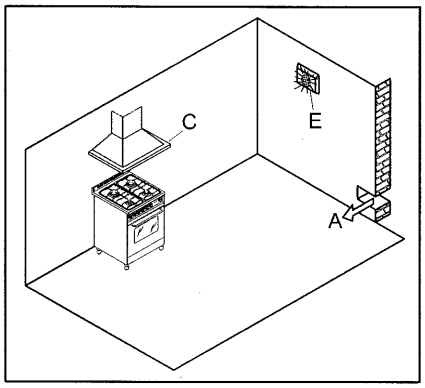


FIG. 1

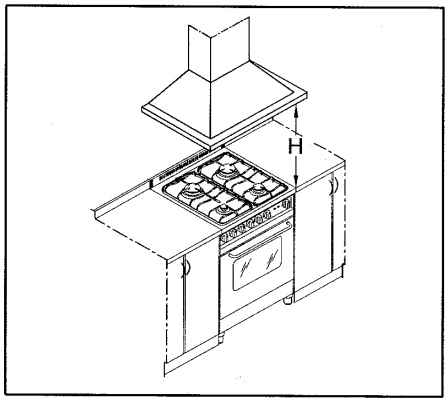


FIG. 2

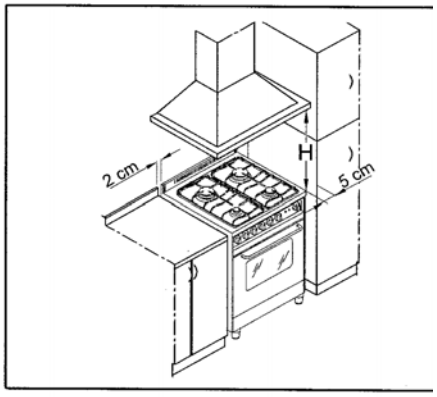


FIG. 3

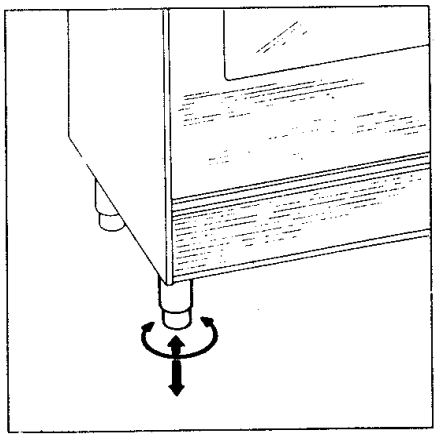


FIG. 4

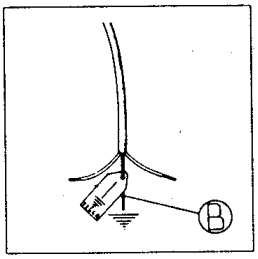


FIG. 5

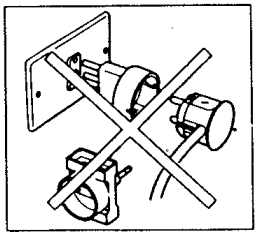


FIG.6

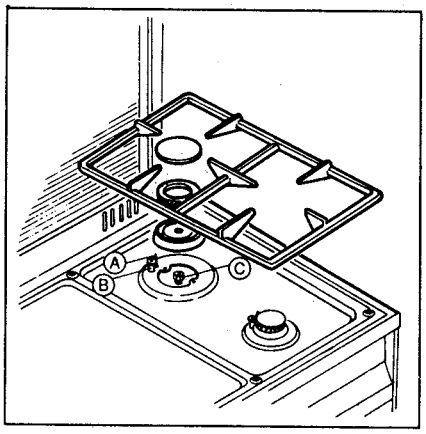


FIG. 7

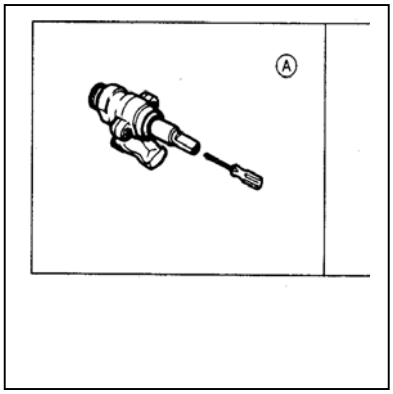


FIG. 8

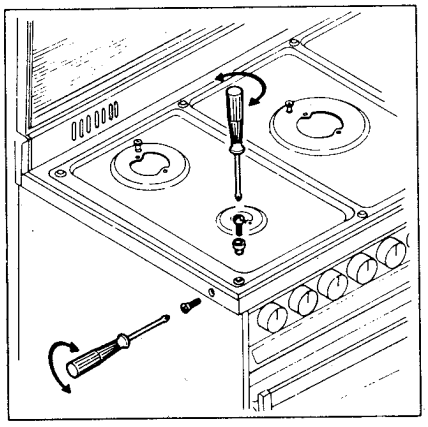


FIG. 9

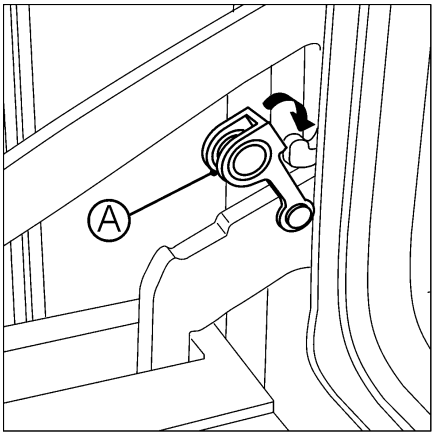


FIG. 10

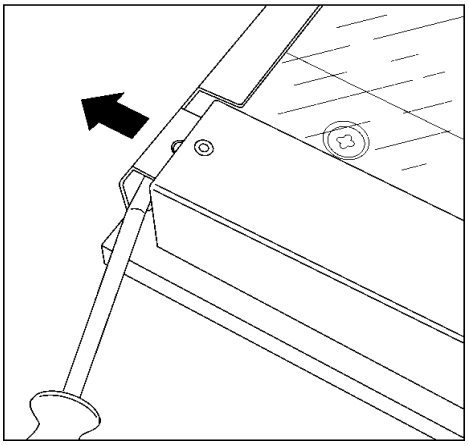


FIG. 10 A

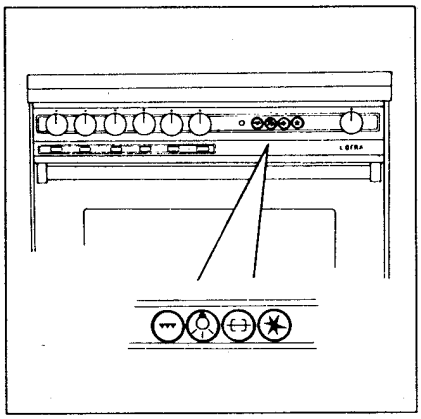


FIG. 12

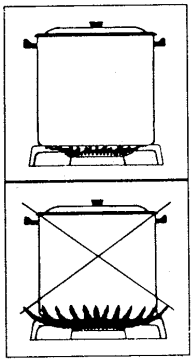


FIG. 13

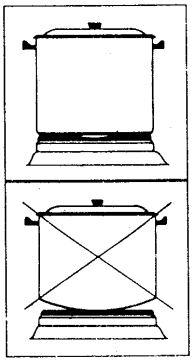


FIG. 14

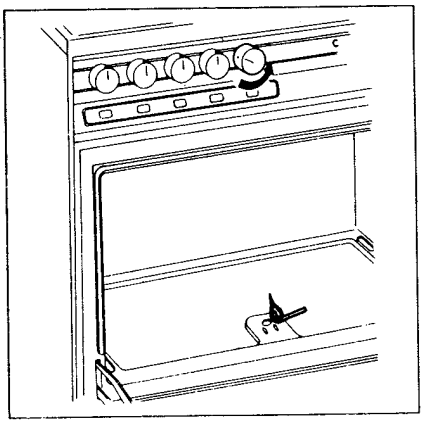


FIG. 15

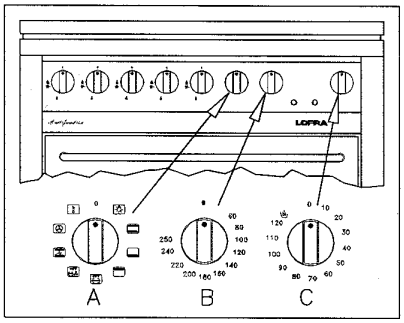


FIG..18

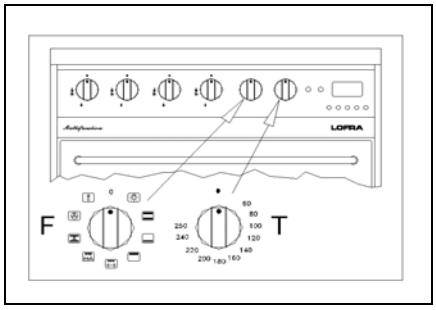


FIG..19

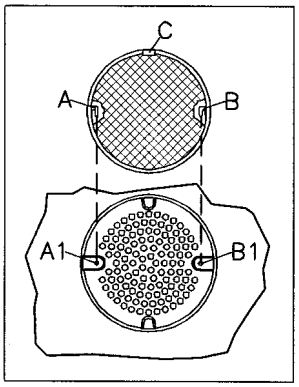


FIG. 20

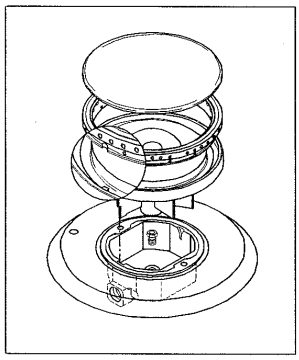


FIG. 21

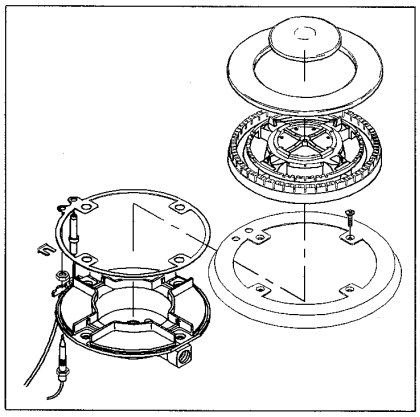


FIG. 22

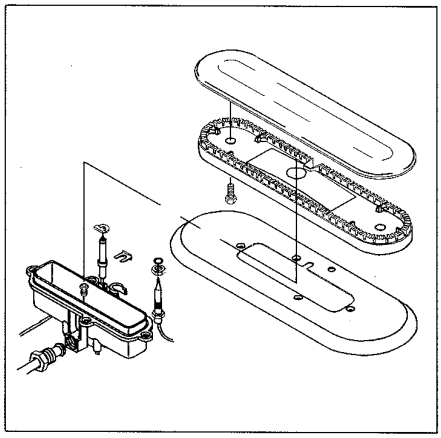


FIG. 23

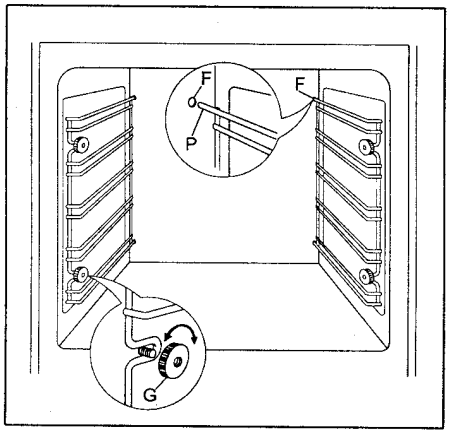


FIG. 24

I - Warranty

AEG *products are designed and built to the highest standards.*
We expect your appliances to provide many years of trouble free enjoyment.
In the event of an appliance requiring attention, each appliance is covered by a 2 year warranty from the date of purchase.

Refer to warranty policy for complete terms and conditions.

Coverage is for costs of parts and labor for appliances in capital cities & metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

AEG *products are supported by a national service support system.*
Call our customer service department for attention.

Please retain your* AEG *invoice to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.

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Euro-Line Appliances,
2278 Speers Road,
Oakville,Ontario,
Canada L6L 2X8

Tel 905-829.3980
Fax 905-829.3985
Email: marketing@euro-line-appliances.com

For Service & Spares:
EURO-PARTS
1-800.678-8352

Important: *Please record details of your purchase below and mail or fax to address provided.*

----------cut along line ----------

AEG
Electrolux

Name: _____ TEL No _____
Address:
_____

City : _____ State:_____ Zip Code:_____

Where purchased: _____ Purchase date: _____

Items purchased:_____

Serial No. (s): _____

AEG
Euro-Line Appliances
2278 Speers Road
Oakville, Ontario
Canada L6L 2X8

Tel- 905-829-3980
Fax- 905-829-3985

For service & parts
EURO-PARTS
1-800-678-8352